

Spinach and Cheese Stuffed Turkey Meatballs



Ingredients

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| 1# ground turkey | 8 oz. cooked, seasoned spinach |
| ½ cup small diced onions | 8 oz. shredded mozzarella cheese or as needed |
| 1 clove garlic, minced | 28 oz. diced tomatoes drained of juice |
| 1 tbsp. olive oil | 2 cloves minced garlic |
| 2 tbsp. bread crumbs | ½ cup minced onion |
| 1 egg | 1 tsp. Italian herbs |
| 2 tbsp. grated parmesan cheese | 2 leaves fresh basil, shredded |
| ½ tsp. salt | salt and ground pepper to taste |
| ¼ tsp. ground pepper | |

Procedure

1. Preheat oven to 400°F.
2. In saucepan, sauté ½ cup diced onion, 1 clove minced garlic in 1 tbsp. olive oil until tender. Scrape into a large bowl. Add the ground turkey, breadcrumbs, 1 egg, parmesan cheese, salt and pepper. Mix together until all comes together.
3. Using a ¼ cup measuring cup, pack it full of the turkey mixture. Dump it out, and while holding it in one hand, flatten to a disk that is about ¼" thick.
4. In the center of the disk, put 1 tsp. grated mozzarella cheese, and 1 tbsp. cooked spinach.
5. Carefully fold up meat, and shape into a ball, keeping the cheese and spinach in the middle. Repeat until all meat, mozzarella, and spinach has been used.
6. In the bottom of a 9X12 pan combine drained tomatoes, 2 clove minced garlic, ½ cup minced onions, Italian herbs and fresh basil. Season to taste with salt and pepper.
7. Place the meatballs on the tomatoes, spreading them as far apart as possible.
8. Roast for approximately 30 minutes, or until the internal temperature of the meatball is at least 165°F.

Yields approximately 12 large stuffed meatballs and 3 cups of roasted tomatoes